



RECIPE

Inspired by the Cuban sandwich

Yield: 2 cups

Step 1: Make the base ranch

¼ cup buttermilk	2 pinches ground black pepper
1 cup mayonnaise	½ teaspoon dried parsley
½ cup sour cream	¼ teaspoon dried dill weed
¼ and ⅛ teaspoon table salt	¼ teaspoon MSG
½ teaspoon garlic powder	
½ teaspoon onion powder	<i>Combine all ingredients.</i>

Step 2: Bring in some local flavor

- 5 teaspoons yellow mustard
- ¼ cup minced dill pickle, well-drained and patted with a paper towel

Combine all ingredients into base ranch.

Step 3: Make it next level

Top with chopped ham and Swiss cheese.

Enjoy!
